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Food Safety Reminders

1. Wash hands thoroughly using hot water and hand sanitizer prior to beginning work and after using the restroom or smoking.
2. Remember to use the appropriate color of mop for the area in which you are in and be sure that the water in the mop bucket is cleaned and sanitized after each use.
3. Be sure that you are using the appropriate color of cutting board for the product or activity.
4. Use the gloves provided for prepping and/or plating.
5. Do not marry condiments.
6. Please be clean-shaven and wear a hat or hairnet at all times.
7. Never use your hand or glass container to get ice from the ice machine. Only use designated ice scoops. Remember to clean the scoops at least once each shift.
8. Do not chew gum while working.
9. Do not use toothpicks while working.
10. Please remember that smoking is not allowed in any food preparation or food distribution area or in any of the restrooms.